

Preserve



**Reception Platters,
Hors d'oeuvres & Beverages**

DISPLAYED PLATTERS ~

CRAFT CHEESE BOARD

With seasonal accompaniments & bread

CHARCUTERIE BOARD

Chef's selections served with grain mustard and caper berries

PRESERVE PICKLE PLATE

Seasonal selection of housemade pickles

HUMMUS

Layered with feta & olives

VEGETABLES & DIP

Seasonal vegetables served with pickled jalapeno ranch

SEASONAL SALAD

A delicious seasonal creation from our chefs

CHESAPEAKE SMOKEHOUSE SALMON

Locally smoked salmon with traditional accompaniments

GRIDDLED POLENTA

Vegan polenta cakes with seasonally vegetables and sauce

CHILLED SEAFOOD PLATTER — ADD \$2 PER PERSON

Shrimp, scallop and catfish salad served with tartar and cocktail sauce

HAND PASSED HORS D'OUVRES ~

HOT

CRISPY KALE BITES (V)

With cumin yogurt, pepper jelly & red onion

SAUERKRAUT CAKES

with Ham Hock Rillettes

CARROT CROQUETTES WITH AIOLI (V)

ARANCINI (V)

With saffron aioli

MINI PA DUTCH ROLLS

CHICKEN LIVER MOUSSE

with Kombucha Jelly on Grilled Bread

OLD BAY SHRIMP TOAST

CRISPY BEEF

With Soy Glaze & Cilantro

MINI ROSEDA BEEF MEATBALLS

with housemade sauce

ASSORTED SLIDERS

Liverwurst, Bahn Mi, Fried Catfish

PORK & KRAUT BITES

Rosti Potatoes w/ Braised Pork & Kraut

COLD

DEVEILED EGGS

SHRIMP LETTUCE WRAPS

CHILLED SCALLOP CANAPE

LIVERWURST ON TOASTED BAGUETTE

with bread & buttered green tomatoes

PIMENTO CHEESE

Southern cheese spread on a housemade cracker

QUARK & PICKLES

European style cheese paired with our seasonal quick pickles

BRUNCH OPTIONS :

BLT SLIDER

HASHBROWN BITES

BOURSIN CHEESE ON SOURDOUGH

MINI CRUSTLESS QUICHES

Choice of veggie, meat or seafood

MINI SMOKED SALMON BENEDICT

With hardboiled eggs

PORK & KRAUT BITES

Rosti Potatoes w/ Braised Pork & Kraut

DESSERT PLATTERS ~

Assortment of housemade desserts

TANDY CAKE

LEMON POPPY SEED PROFITEROLES

SHOO FLY MOUSSE

BREAD PUDDING

VEGAN POT DE CRÈME

BEVERAGE OPTIONS ~

For all alcoholic and non-alcoholic beverages, we charge based on consumption.

We can customize your offerings to meet your needs and budget.

A signature cocktail can be created for your event by request.

Some beverage options include:

OPEN BAR WITH NO RESTRICTIONS

OPEN BAR WITH RAIL SPIRITS ONLY

BEER & WINE ONLY

NON-ALCOHOLIC BEVERAGES ONLY; CASH BAR FOR ALL ALCOHOL